

RISK CONTROL PLAN HOT HOLDING TCS FOOD

This "Risk Control Plan" is a pledge by the manager of the food establishment to implement and maintain the actions described below in an effort to gain control over a specific hazard identified at the time of inspection. The plan should remain in effect for at least 14 days as outlined in the time period below. Failure on the part of management to implement and maintain this plan during the specified timeframe may result in enforcement.

PART I: CODE REQUIREMENT [310:257-5-9]

Hot food storage facilities shall be provided to ensure the maintenance of Time/Temperature Control for Safety (TCS) foods at a minimum temperature of 135 °F.

PART II: DAILY CONTROL ACTIONS

- Manager, or designee, will monitor temperature of TCS foods at intervals of time that will allow for corrective action to be taken before the time limit is exceeded. [Two-hour intervals recommended.]
- Sanitize and use an appropriate food measuring device to monitor and verify temperatures.

•	• These temperatures will be recorded on a log for the following hot-holding equipment:		
	0		
	0		
•	• When reheated TCS foods are placed on the hot holding unit, the water must be preheat containers immersed in the hot water in the table.		
•	A re-inspection for compliance will be conducted in approximately two weeks. This monitoring pla and all logs shall be available for review by the Health Department.		
PART •	III: CORRECTIVE ACTIONS WH If TCS foods fall below 135 °F during discarded.		PERATURES ARE NOT MET an 4 hours, the food must be removed and
•	then maintained at 135 °F	•	oe rapidly reheated to 165 °F or more and
	anager of		
locate	d at		
□ I p	oledge to implement the provisions of th	is Risk Control Plan for	the period of time from:
		to	
□Id	lecline to implement a Risk Control Plan	n designed to prevent the	e re-occurrence of specific hazards.
			Date
Owne	r/Manager Signature		
		County	Date
Regul	atory Representative (witness)		

RCP: Hot Holding